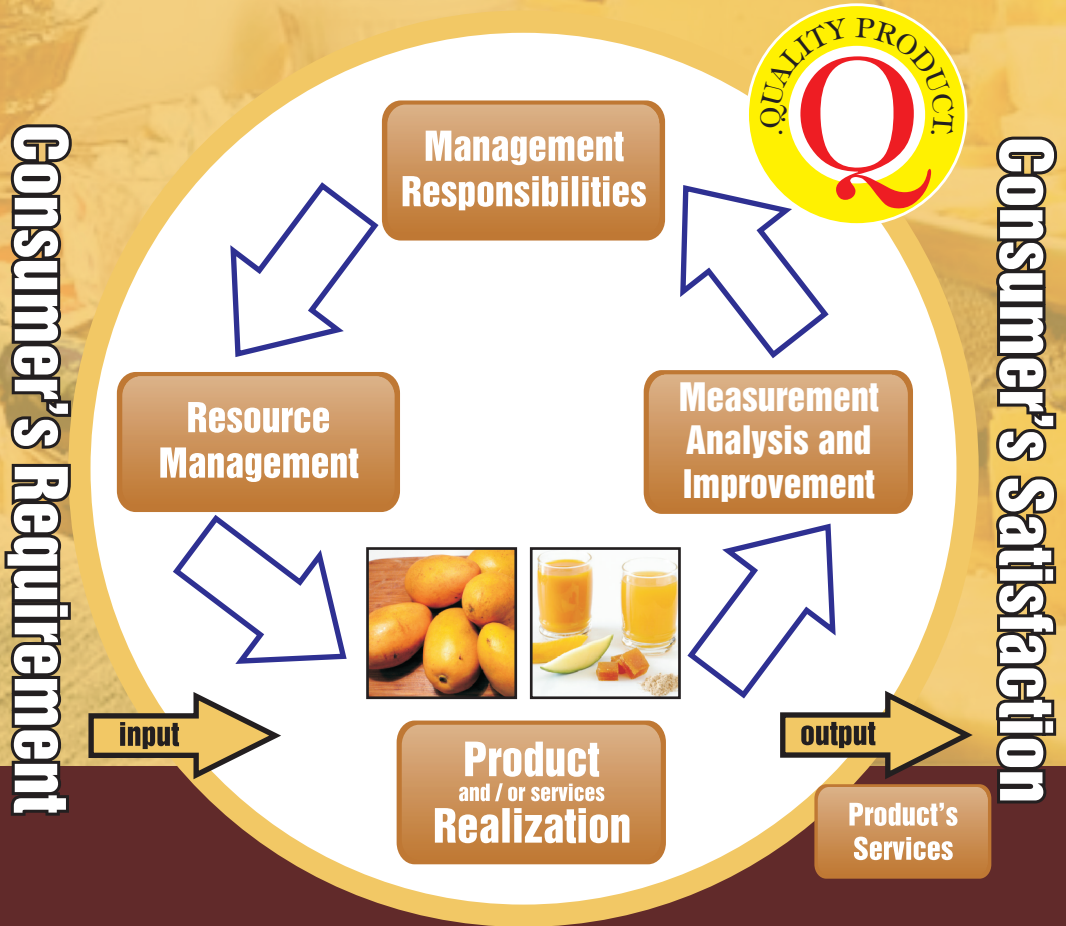


Quality Control for Value Addition in Food Processing



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The students, teachers, and researchers often need a direct reference which is complete on the subject for teaching undergraduate or postgraduate students. The book on “Quality Control for Value Addition in Food Processing” consists of 12 chapters on Food Processing Industry, Processing Plant, Processing Plant Hazards, Quality Characteristics, Quality Control and Management, Food Standards and Statutes, Food Safety Assurance Systems, Additives in Food Processing, Enzymes in Food Processing, Waste Management in Food Industry, Marketing and Export Management, Practical Methods for Quality Control along with glossary and annexures.

The text in the chapter has been illustrated with tables, figures and plates for better understanding of the contents. The book chapters have been designed as per the ICAR syllabus for UG and PG students. At present, there is no book available which gives an orientation for quality control in food processing industry. The book will be highly beneficial to both UG and PG students undergoing courses in Postharvest Technology, Food Technology, Food Science and Technology as well as for professionals related to quality management systems in food processing industry.

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